

## **DELICIOUSLY EASY SHORT RIBS**

Just like the Title says, this recipe is crazy easy and crazy good! Not a lot of effort is involved to get a dish worthy of a restaurant review! If you have ever thought about trying Short Ribs, or are looking for a new recipe, this is a good place to start! Much Love Y'all!

### ***Ingredients***

4lbs Beef Short Ribs - roughly 4-5 pieces depending on how the butcher cuts them  
2 Onions – diced  
3 Carrots – diced  
4-5 Mushrooms – Quartered  
1 head of Garlic - cut in half  
2 tbsp Tomato Paste  
2 Bay Leaf  
1 tsp Oregano  
1 tsp Rosemary  
1 tbsp Thyme  
2 cups Beef Stock  
1 cup Red Wine  
1 cup Water  
1 tsp Red Wine Vinegar  
1 tsp Worcestershire  
Salt and Pepper  
Olive Oil

### ***Let's Begin!***

1. Preheat the oven to 325f and set a dutch oven on the stove top and preheat that to Medium High heat.
2. Pat dry your short Ribs and Season with Salt and Pepper. Place about 2-3 tbsp Oil into the hot Dutch Oven and when the oil is heated, Sear all the Short Ribs on all sides. Try to get a good crust forming on them! this will take about 15 min or so. Remove from pot.
3. Using the Oil and Fat in the pan, saute the Onions, Carrots, and Garlic till softened a bit and some color is showing. Add the Tomato Paste and cook off for a min or two. Glve the pan a good stir and get everything mixed well. Add all the dry seasonings / herbs and mix with the Veg.
4. Now, add ALL your Liquids, and the Mushrooms. Give it a real good stir, and bring to a simmer. Once simmering, put the lid on your Dutch Oven and place into the oven. You will cook it there for 4 hours!
5. Now, you can go two ways about this. Plan A, remove from the oven and serve for dinner this night! Nothing wrong with that ....but... here is what i like to do.
6. Plan B. Remove the Short Ribs from the Pot. Place in a clean oven safe dish. With all the gravy left in the pot, Take an immersion blender and blitz it all together! All of it. Till smooth and creamy. Pour this mix over the Short Ribs. Take the dish and place in the fridge over night, covered with Saran Wrap. Honestly, the flavour builds over night. Trust me on this.

7. Pull from fridge about 2-3 hours before you are going to serve to allow to come to room temp. Preheat Oven to 350f. Take off Saran Wrap and place into the oven for 30-40 min to reheat. Serve.

Trust me.